

WMB

Herring FISHERY.

The Government was successful in its efforts to introduce the Scotch method of curing herring into Alaska in 1917. A comparatively small pack was made, but the demonstrations of the ^{method} cure under the immediate direction and supervision of Aug. H. D. Klie attracted considerable attention to the end that in 1918 several packers were prepared to follow that method. In 1917 the market for Scotch-cured herring remained firm throughout the year. The Norwegian-cured product was not in the same demand and packers who ^{employed} ~~for~~ followed that cure experienced some difficulty in disposing of their herring.

~~(But) it was evident that while the war in Europe continued, the herring packers in Alaska had little to fear from importations as affecting market conditions and they were encouraged to make the largest possible packs in the knowledge that there would be a good market for all they could produce.~~

Before operations began in 1918, Mr. Klie revised his published directions regarding the Scotch cure to suit conditions in Alaska and to stimulate more interest in that method. The Government continued the work it began in 1917 by again sending Assistant Clarence L. Anderson and Fishery

Expert William P. Studdert to central Alaska to give instructions in curing and packing herring by the Scotch formula. During the summer they rendered

valuable assistance to the Ohm Fish & Packing Co., at Sheep Point, Carlisle Packing Co., Franklin Packing Co., and Haynes Fisheries, ^{and to the} ~~at~~ ^{all three plants being at} Port Ashton ^{or} Sawmill Bay. Late in the year,

Mr. Studdert went to Halibut Cove where some fifteen operators ^{were} engaged in packing herring, three of whom, the Kachemak Saltery and Canning Co., the Alaska Sea Food Products Co., and Keith McCullough, were interested in and made considerable packs of Scotch cured-herring..

When the 1918 pack began to arrive in Seattle, it was found that in several instances packers had been extremely careless in their work, and that

a faulty product which could hardly be marketed was the result. ~~It became~~

~~necessary to take official notice of this fact by warning packers that herring~~

~~could not be marketed as Scotch cured unless they came up to the standards~~

~~required for such products.~~ This carelessness manifested itself in poor and

loose packing, insufficient salting, over-salting, and improper grading.

Packers were therefore notified that herring branded as Scotch-cured must

meet certain known requirements in order to be acceptable to the trade and

comply with the provisions of the Pure Food and Drug Act in regard to brand-

ing. *consideration is being given to an inspection service under government auspices to pass upon the quality of herring landed at Seattle.*

The great expansion of the herring industry in Alaska as a direct con-

sequence of the exploitation work of 1917 in introducing the Scotch Cure

extended to ~~covers also~~ the operations of packers who preferred to follow the Norwegian

cure, as increased activities in the one direction also stimulated production

in the other.

Herring fishing in southeastern Alaska and in the Prince William Sound

district of central Alaska is principally by means of ^{purse} seines. Fish of all

sizes are thus taken. Since there ^{are} ~~is~~ a limit ^{to} ~~to~~ the size of herring which

may be pickled for food, it naturally follows that a considerable quantity

of small fish are taken which can not be used and are therefore thrown away.

~~and~~ ^I In the aggregate thousands of barrels of herring are thus destroyed.

Where herring are taken in purse seines it would seem that this loss was ~~unavoidable~~ ^{preventable unless}

~~unavoidable, but where~~ they are impounded ^{thus enabling the removal and segregation of} ~~loss may be avoided by removing those~~

of proper size for pickling by gill netting in the pounds. The small fish

would pass through the nets and could be released after the larger ones are

removed. The practicability of this manner of sorting herring has not been

demonstrated successfully as yet, but experienced herring operators raise

no special objection thereto where herring are held in bights or small coves.

Herring are taken in Halibut Cove with gill nets. By using nets of proper sized mesh, the taking of small fish is reduced to a minimum. Probably very little waste occurs here as the herring are uniformly large in ~~this~~ ^{the} locality.

Statistical Summary.

The herring industry of Alaska shows an investment of \$1,802,817 in 1918, as compared with \$562,002 in 1917, or a gain of 220 per cent. The number of persons employed was 884, as compared with 214 in 1917. The value of the products was \$1,819,538, as against \$767,729, an ^{increase} ~~ad-~~ vance of \$1,051,809 ^{over 1917.} This shows a material development of the herring fishery of Alaska, and it is especially interesting to note that the chief product was the Scotch-cured herring, of which the equivalent of 38,977 full Scotch barrels was packed, or 9,744,175 pounds. The pack of Norwegian-cured herring exceeds all previous records, a total of 8,968,515 pounds ^{or the equivalent of 49,842 barrels,} having been produced in 1918.

Losses in the herring industry were comparatively small. A launch valued at \$8,000 and a barge valued at \$4,000 were lost by the Kachemak Saltery & Canning Co. Miscellaneous small boats, gear, and supplies, valued at \$2,179, and herring products valued at \$8,459, were also lost. The total losses were therefore \$22,638.

~~One woman was drowned at Sawmill Bay.~~

INVESTMENT IN THE HERRING FISHERY IN ALASKA IN 1918.

Items.	Southeast Alaska		Central Alaska		Western Alaska		Total.	
	No.	Value.	No.	Value.	No.	Value.	No.	Value.
Plants operated.	9	\$238,496	25 14	\$188,008	2	6,800	36 25	\$433,304
Operating capital.		516,993		357,178		39,722		913,893
Vessels:								
Power vessels over 5 tons	24	134,000	14	80,300	1	6,500	39	220,800
Net tonnage.	478		264		11		753	
Barges.	1	7,000	3	13,000	4	20,000
Launches under 5 tons. . .	4	4,000	16	24,400	1	250	21	28,650
Boats, row and seine. . .	40	2,955	75	5,485	20	1,737	135	10,177
Lighters and scows. . . .	14	33,250	26	14,900	1	300	41	48,450
Piledrivers.	2	1,500	1	1,000	,..	3	2,500
Gear:								
Haul seines.	18	23,800	16	12,396	2	530	36	36,726
Fathoms.	1,839	1,810	200		3,849	
Purse seines.	32	55,000	6	16,500	4	2,520	42	74,020
Fathoms.	4,505	1,410	400	6,315
Gill nets.	10	300	69	5,968	162	3,929	241	10,197
Fathoms.	500	3,030	2593	6,123
Dip nets.	3	600	3	600
Pound nets, floating. . .	2	500	2	500
Pots	5	2,500	5	2,500
Skates	7	500	7	500
Total		\$1,018,394	...	\$722,135	\$62,283	\$1,802,817

PERSONS ENGAGED IN THE ALASKA HERRING FISHERY IN 1918.

Occupations and races.	Southeast Number. Alaska.	Central Alaska.	Western Alaska.	Total Number.
Fishermen:				
Southeastern				
Whites.	121	115	8	244
Natives	1	4	19,	24
Others.	9	9
Total	131	119	27	277
Shoresmen:				
Whites	306	176	3	485
Natives	2	12	59	73
Others	8	16	24
Total	316	204	62	582

Transporters: Whites.....	12	13	...	25
Grand total.	459	336	89	884

PRODUCTS OF ALASKA HERRING FISHERY IN 1918.

Products.	Quantity.	Value.
Herring:		
Canned. . . (1-lb cans)	cases. 31,719	\$231,735
Dry salted for food.	pounds. 100,000	1,500
Fresh for food.	do. 606,326	6,564
Fresh for bait	do. 1,407,200	17,827
Frozen for bait	do. 4,152,835	36,654
Pickled for food, Scotch cure,	do. 9,744,175	748,606
Pickled for food, Norwegian cure.	do. 8,968,515	632,402
Oil	gallons 138,012	97,000
Fertilizer	tons. 645	47,250
Total		\$1,819,538

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